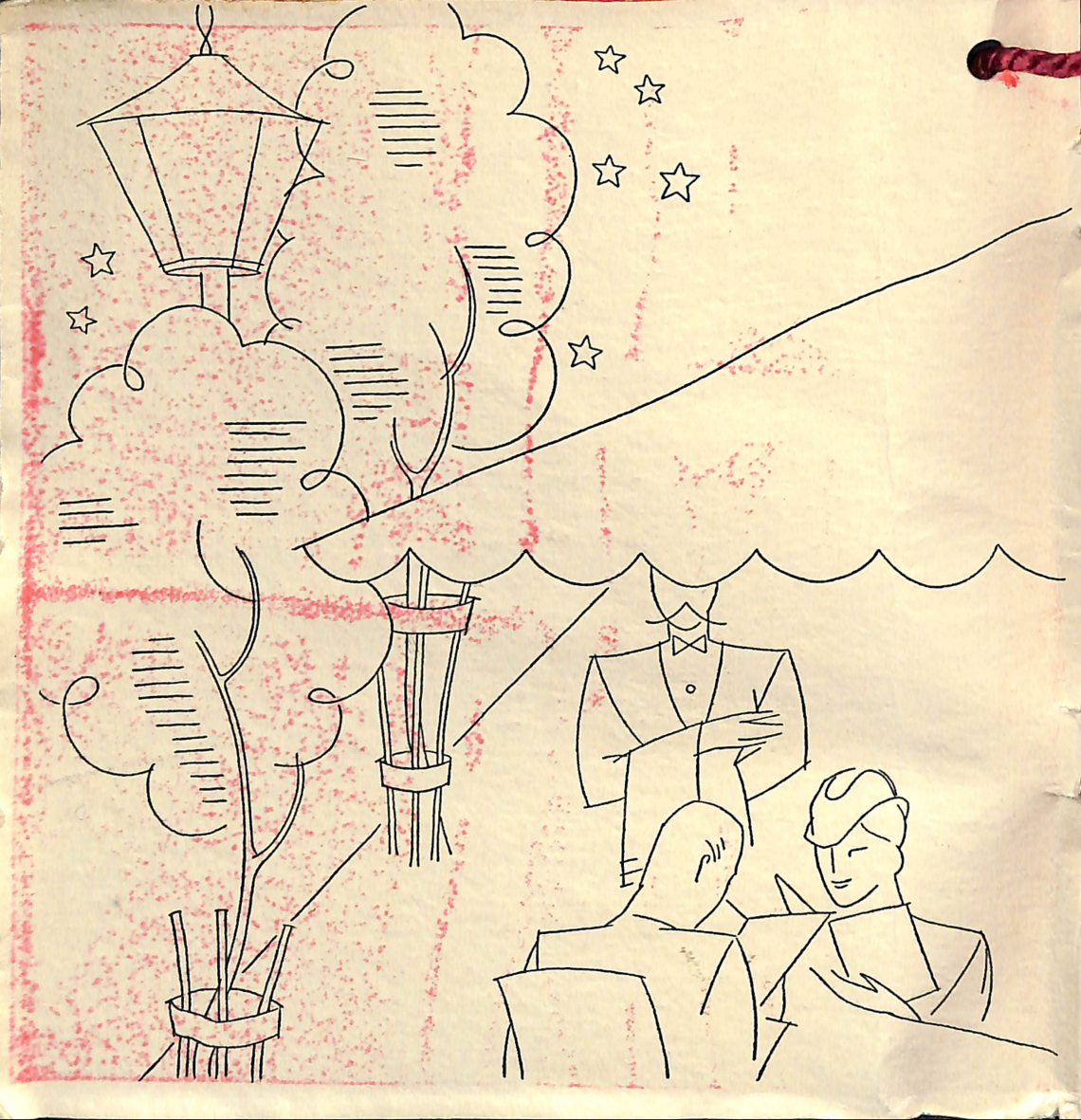
hollywood cocktails

OVER 200 EXCELLENT RECIPES



Designed by
GEORGE E. BUZZA, JR.

HOLLYWOOD'S FAVORITE COCKTAIL BOOK

including the favorite cocktail served at each of the smartest stars' rendezvous

(Whenever it Becomes Legal to Serve)

FOOD AND WINE COMBINATIONS

BUZZA-CARDOZO OF HOLLYWOOD

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First Printing, Nov. 29, 1933
Second Printing, Dec. 9, 1933
Third Printing, Dec. 20, 1933

Cocoanut Grove

COCONUT COCKTAIL

⅓ Italian Vermouth
⅓ French Vermouth
⅓ Dry Gin
1 Slice Pineapple

Shake well and strain into cocktail glass.

ABSINTHE COCKTAIL

½ Absinthe
½ Water
1 Dash Syrup
1 Dash Angostura Bitters

Shake well and strain into cocktail glass.

ABSINTHE (Special) COCKTAIL

⅔ Absinthe
⅙ Gin
⅙ Syrup of Anisette or Gomme Syrup
1 Dash Orange Bitters
1 Dash Angostura Bitters

Shake thoroughly and strain into cocktail glass.

ALASKA COCKTAIL

¾ Dry Gin
¼ Yellow Chartreuse

Shake well and strain into cocktail glass.

ALEXANDER COCKTAIL

½ Dry Gin
¼ Creme de Cacao
¼ Sweet Cream

Shake well and strain into cocktail glass.

ANGEL FACE COCKTAIL

⅓ Dry Gin
⅓ Apricot Brandy
⅓ Calvados

Shake well and strain into cocktail glass.

ANGEL'S KISS COCKTAIL

¼ Creme de Cacao
¼ Prunelle Brandy
¼ Creme de Violette
¼ Sweet Cream

Use liqueur glass and pour carefully, so that ingredients do not mix.

ANGEL'S WING COCKTAIL

½ Creme de Cacao
½ Prunelle Brandy

Use liqueur glass and pour ingredients carefully, so that they do not mix. Pour a little sweet cream on top.

APPLEJACK COCKTAIL

1 Dash Angostura Bitters
½ Italian Vermouth
½ Calvados

Shake well and strain into cocktail glass.

APRICOT COCKTAIL

¼ Lemon Juice
¼ Orange Juice
½ Apricot Brandy
1 Dash Dry Gin

Shake well and strain into cocktail glass.

ARROWHEAD COCKTAIL

The White of 1 Egg
⅙ Lemon Juice
⅙ French Vermouth
⅙ Italian Vermouth
½ Canadian Club Whisky

Shake well and strain into medium-size glass.

ARTIST'S (Special) COCKTAIL

⅓ Whisky
⅙ Lemon Juice
⅓ Sherry
⅙ Groseille Syrup

Shake well and strain into cocktail glass.

ATTA BOY COCKTAIL

⅓ French Vermouth
⅔ Dry Gin
4 Dashes Grenadine

Shake well and strain into cocktail glass.

BACARDI (Special) COCKTAIL

1 Teaspoonful Grenadine
⅓ Gin
⅔ Bacardi Rum
The Juice of ½ Lime

Shake well and strain into cocktail glass.

THE BARBARY COAST COCKTAIL

¼ Gin
¼ Scotch Whisky
¼ Creme de Cacao
¼ Cream

Cracked Ice
Serve in a highball glass.

BEL-AIR COCKTAIL

½ Dry Gin
½ Italian Vermouth
4 Dashes Curacao

Shake well and strain into cocktail glass.
Squeeze lemon peel on top.

BELMONT COCKTAIL

⅓ Grenadine
⅔ Dry Gin
1 Teaspoonful Fresh Cream

Shake well and strain into cocktail glass.

BETWEEN-THE-SHEETS COCKTAIL

1 Dash Lemon Juice
⅓ Brandy
⅓ Cointreau
⅓ Bacardi Rum

Shake well and strain into cocktail glass.

BIFFY COCKTAIL

¼ Lemon Juice
¼ Swedish Punch
½ Dry Gin

Shake well and strain into cocktail glass.

BIG BOY COCKTAIL

½ Brandy
¼ Cointreau
¼ Sirop-de-Citron

Shake well and strain into cocktail glass.

BLOOD AND SAND COCKTAIL

¼ Orange Juice
¼ Scotch Whisky
¼ Cherry Brandy
¼ Italian Vermouth

Shake well and strain into cocktail glass.

BLOODHOUND COCKTAIL

¼ French Vermouth
¼ Italian Vermouth
½ Dry Gin
2 or 3 Crushed Strawberries.

Shake well and strain into cocktail glass.

BLUE BIRD COCKTAIL

4 Dashes Angostura Bitters
¾ Wineglassful of Gin
5 Dashes Orange Curacao

Shake well and strain into cocktail glass.

BLUE DEVIL COCKTAIL

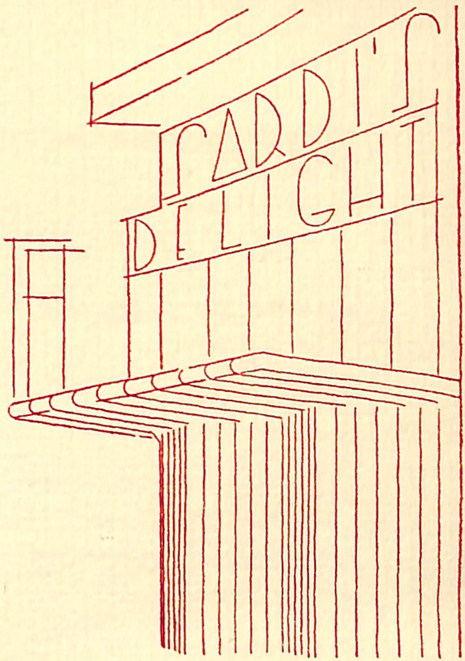
½ Dry Gin
¼ Lemon Juice or Lime Juice
¼ Maraschino
1 Dash Blue Vegetable Extract

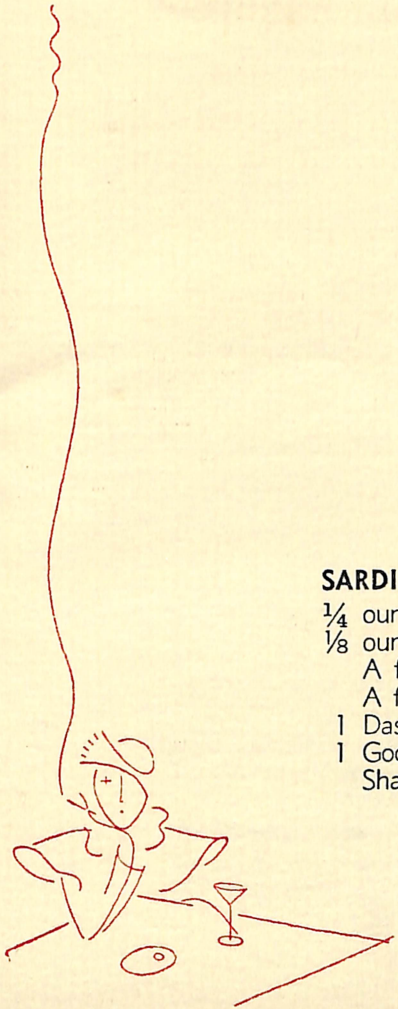
Shake well and strain into cocktail glass.

BLUES COCKTAIL (6 people)

Take 4 glasses of Whisky
1 Glass of Curacao

Incorporate 1 Teaspoonful of syrup of Prunes. Pour out over plenty of cracked ice and shake for longer and more thoroughly than usual. Serve very cold.





SARDI'S DELIGHT COCKTAIL

¼ ounce Passion Fruit Syrup
⅛ ounce Lime Juice
A few dashes Absinthe
A few dashes Grenadine
1 Dash Angostura Bitters
1 Good Drink Gin
Shake well

BOMBAY COCKTAIL (No. 1)

4 Dashes Lemon Juice
¾ Wineglass East Indian Punch

Shake well and strain into cocktail glass.

BOMBAY COCKTAIL (No. 2)

1 Dash Absinthe
2 Dashes Curacao
¼ French Vermouth
¼ Italian Vermouth
½ Brandy

Shake well and strain into cocktail glass.

BOOMERANG COCKTAIL

1 Dash Lemon Juice
1 Dash Angostura Bitters
⅓ French Vermouth
⅓ Canadian Club Whisky
⅓ Swedish Punch

Shake well and strain into cocktail glass.

BOSOM CARESSER COCKTAIL

The Yolk of 1 Egg
1 Teaspoonful of Grenadine
⅓ Curacao
⅔ Brandy

Shake well and strain into medium size glass.

BRANDY COCKTAIL

2 Dashes Curacao
¾ Wineglass Brandy

Stir well and strain into cocktail glass.

BRANDY BLAZER COCKTAIL

Use small thick glass
1 Lump Sugar
1 Piece of Orange Peel
1 Piece of Lemon Peel
1 Glass Brandy

Light with match, stir with long spoon for a few seconds and strain into cocktail glass.

BRANDY (Special) COCKTAIL

3 or 4 Dashes Gomme Syrup
2 or 3 Dashes Bitters
1 Wineglass Brandy
1 or 2 Dashes Curacao

Squeeze lemon peel; fill one-third full of ice, and stir with spoon.

BRANDY VERMOUTH COCKTAIL

1 Dash Angostura Bitters
¼ Italian Vermouth
¾ Brandy

Stir well and strain into cocktail glass.

BRAZIL COCKTAIL

1 Dash Angostura Bitters
1 Dash Absinthe
½ French Vermouth
½ Sherry

Stir well and strain into cocktail glass. Squeeze lemon peel on top.

BREAKFAST COCKTAIL

⅓ Grenadine
⅔ Dry Gin
The White of 1 Egg

Shake well and strain into large wine glass.

BROKEN SPUR COCKTAIL

The Yolk of 1 Egg
⅙ Gin
⅙ Italian Vermouth
1 Teaspoonful Anisette Marie Brisard
⅔ White Port

Shake well and strain into cocktail glass.

BRONX COCKTAIL

The Juice of ¼ Orange
¼ French Vermouth
¼ Italian Vermouth
½ Dry Gin

Shake well and strain into cocktail glass.

BRONX SILVER COCKTAIL

The Juice of ¼ Orange
The White of 1 Egg
¼ Italian Vermouth
¼ French Vermouth
½ Dry Gin

Shake well and strain into large wine glass.

BULL-DOG COCKTAIL

Put 2 or 3 lumps of ice into a large tumbler, add the juice of 1 orange, 1 glass of gin. Fill balance with ginger ale. Stir, and serve with a straw.

B.V.D. COCKTAIL

⅓ Bacardi Rum
⅓ Dry Gin
⅓ French Vermouth

Shake well and strain into cocktail glass.

CABARET COCKTAIL

1 Dash Absinthe
1 Dash Angostura Bitters
½ Dry Gin
½ Caperitif

Shake well and strain into cocktail glass. Add a cherry.

CAFE DE PARIS COCKTAIL

The White of 1 Egg
3 Dashes Anisette
1 Teaspoonful of Fresh Cream
1 Glass Dry Gin

Shake well and strain into medium size glass.

CALIENTE COCKTAIL

2 Dashes Angostura Bitters
¼ Lime Juice
¾ Dry Gin

Shake well and strain into cocktail glass.

CANADIAN COCKTAIL

The Juice of ¼ Lemon
¼ Tablespoonful Powdered Sugar
1 Liqueur Glass Curacao
3 Dashes Jamaica Rum

Shake well and strain into cocktail glass.

CANADIAN WHISKY COCKTAIL

2 Dashes Angostura Bitters
2 Teaspoonsful Gomme Syrup
1 Glass Canadian Club Whisky

Shake well and strain into cocktail glass.

CARMEL COCKTAIL

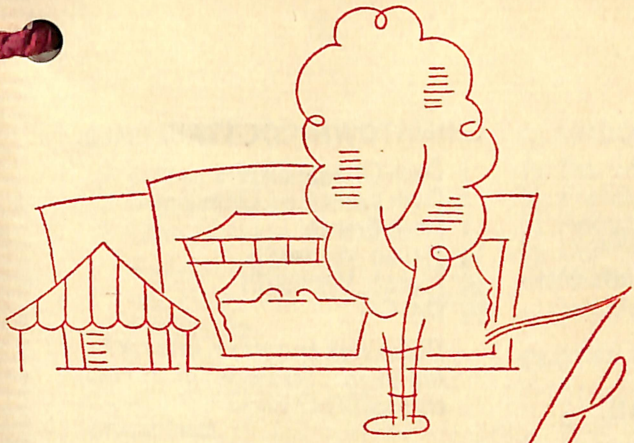
¼ Brandy
½ Italian Vermouth
¼ Dry Gin

Shake well and strain into cocktail glass.

CHAMPAGNE COCKTAIL

⅙ Grenadine
⅙ Cederlund's Swedish Punch
⅙ Calvados
⅙ Lemon Juice
⅓ Gin.

Put into a wine glass one lump of sugar, and saturate it with Angostura Bitters. Having added to this 1 lump of ice, fill the glass with Champagne, squeeze on top a piece of lemon peel, and serve with a slice of orange.

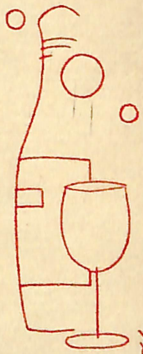


The Vendome

THE VENDOME COCKTAIL

⅓ Dubonnet
⅓ Gin
⅓ French Vermouth

In measuring, put a little more Dubonnet and a little less Vermouth.



CARUSO COCKTAIL

⅓ Dry Gin
⅓ French Vermouth
⅓ Green Creme de Menthe

Shake well and strain into cocktail glass.

CHANTICLER COCKTAIL

The Juice of ½ Lemon
1 Tablespoonful Raspberry Syrup
The White of 1 Egg
1 Glass Dry Gin

Shake well and strain into medium size glass.

CHERRY BLOSSOM COCKTAIL (6 people)

To a glass half full of cracked ice add a tablespoonful of dry Curacao, one of Lemon Juice, one of Grenadine, 2½ glasses of Cherry Brandy and two of Brandy. Shake thoroughly and serve very cold.

CHINATOWN COCKTAIL

1 Dash Orange Bitters
1 Dash Lemon or Lime Juice
1 Dash Brandy
⅓ Italian Vermouth
⅓ French Vermouth
⅓ Dry Gin

Shake well and strain into cocktail glass. Squeeze lemon peel on top.

CHINESE COCKTAIL

1 Dash Angostura Bitters
3 Dashes Maraschino
3 Dashes Curacao
⅓ Grenadine
⅔ Jamaica Rum

Shake well and strain into cocktail glass.

CHOKER COCKTAIL (6 people)

4 Glasses Scotch Whisky
2 Glasses Absinthe
1 Dash Absinthe Bitters

Shake well and strain into cocktail glass.

CINZANO COCKTAIL

2 Dashes Angostura
2 Dashes Orange Bitters
1 Glass Cinzano Vermouth

Shake well and strain into cocktail glass, and squeeze orange peel on top.

CINZANO SPARKLING COCKTAIL

In a wineglass put 1 lump of Sugar, 2 dashes of Angostura, 1 dash of Curacao, 1 teaspoonful Brandy, 1 lump of Ice. Fill up with Cinzano Brut, and stir slightly, and squeeze lemon peel on top.

CLOVER LEAF COCKTAIL

The Juice of ½ Lemon or of 1 Lime
⅓ Grenadine
The White of 1 Egg
⅔ Dry Gin

Shake well and strain into medium size glass. Put a sprig of fresh Mint on top.

CLARIDGE COCKTAIL

⅓ Dry Gin
⅓ French Vermouth
⅙ Apricot Brandy
⅙ Cointreau

Shake well and strain into cocktail glass.

CLOVER CLUB COCKTAIL

The Juice of ½ Lemon or of 1 Lime
⅓ Grenadine
The White of 1 Egg
⅔ Dry Gin

Shake well and strain into medium size glass.

COCKTAIL DAIQUIRI

1 Jigger of Bacardi
1 Teaspoon of granulated sugar or sugared syrup
The Juice of ½ Green Lime
Cracked Ice. Shake well. Serve frappe. Mix in order as stated above.

CLUB COCKTAIL

⅔ Dry Gin
⅓ Italian Vermouth
1 Dash Yellow Chartreuse

Shake well and strain into cocktail glass.

COFFEE COCKTAIL

The Yolk of 1 Egg
1 Teaspoonful Sugar or Gomme Syrup
⅓ Port Wine
⅙ Brandy
1 Dash Curacao

Shake well and strain into a small wineglass, grate a little nutmeg on top.

CORDOVA COCKTAIL

⅔ Dry Gin
1 Dash Absinthe
⅓ Italian Vermouth
1 Teaspoonful Fresh Cream

Shake well and strain into cocktail glass.

CREOLE COCKTAIL

½ Rye or Canadian Club Whisky
½ Italian Vermouth
2 Dashes Benedictine
2 Dashes Amer Picon

Stir well and strain into cocktail glass. Twist lemon peel on top.

CORPSE REVIVER (No. 1)

¼ Italian Vermouth
¼ Apple Brandy or Calvados
½ Brandy

Shake well and strain into cocktail glass.

CORPSE REVIVER (No. 2)

¼ Wine Glass Lemon Juice
¼ Wine Glass Kina Lillet
¼ Wine Glass Cointreau
¼ Wine Glass Dry Gin
1 Dash Absinthe

Shake well and strain into cocktail glass.

THE COWBOY COCKTAIL

⅔ Whisky
⅓ Cream

Shake well and strain into cocktail glass.

CUBAN COCKTAIL (No. 1)

The Juice of ¼ Lemon
1 Teaspoonful Powdered Sugar
1 Glass Bacardi Rum

Shake well and strain into cocktail glass.

CUBAN COCKTAIL (No. 2)

The Juice of ½ Lime or ¼ Lemon
⅓ Apricot Brandy
⅔ Brandy

Shake well and strain into cocktail glass.

CURACAO COCKTAIL

(6 people)

½ Glass Brandy
2½ Glasses Dark Curacao
2½ Glasses Orange Juice
½ Glass Gin
Broken Ice

Shake well and serve in glasses rinsed out with orange bitters.

DAMN-THE-WEATHER COCKTAIL

3 Dashes Curacao
¼ Orange Juice
¼ Italian Vermouth
½ Dry Gin

Shake well and strain into cocktail glass.

DEL MONTE COCKTAIL

1 Lump Sugar
The Juice of ½ Lime or ¼ Lemon
2 Dashes Grenadine
1 Piece Orange Peel
1 Glass Canadian Club Whisky

Shake well and strain into cocktail glass.

DEPTH BOMB COCKTAIL

1 Dash Lemon Juice
4 Dashes Grenadine
½ Calvados or Apple Brandy
½ Brandy

Shake well and strain into cocktail glass.

DESERT HEALER COCKTAIL

The Juice of 1 Orange
1 Glass Dry Gin
½ Liqueur Glass Cherry Brandy

Shake well and strain into long tumbler and fill with Ginger Beer.

DEVIL'S COCKTAIL

½ Port Wine
½ French Vermouth
2 Dashes Lemon Juice

Shake well and strain into cocktail glass.

DIXIE WHISKY COCKTAIL
(6 people)

To 2 lumps of sugar, add a small teaspoon of Angostura Bitters, another of Lemon Juice, four glasses of Whisky, a small teaspoonful of Curacao, and 2 teaspoonsful of Creme de Menthe. Add plenty of ice and shake carefully. Serve.

DOUGLAS FAIRBANKS COCKTAIL

⅓ French Vermouth
⅔ Plymouth Gin

Shake well and strain into cocktail glass. Squeeze orange and lemon peel on top.

DRY MARTINI COCKTAIL

½ French Vermouth
½ Gin
1 Dash Orange Bitters

DUBONNET COCKTAIL

½ Dubonnet
½ Dry Gin

Stir well and strain into cocktail glass.

EAGLE'S SCREAM COCKTAIL

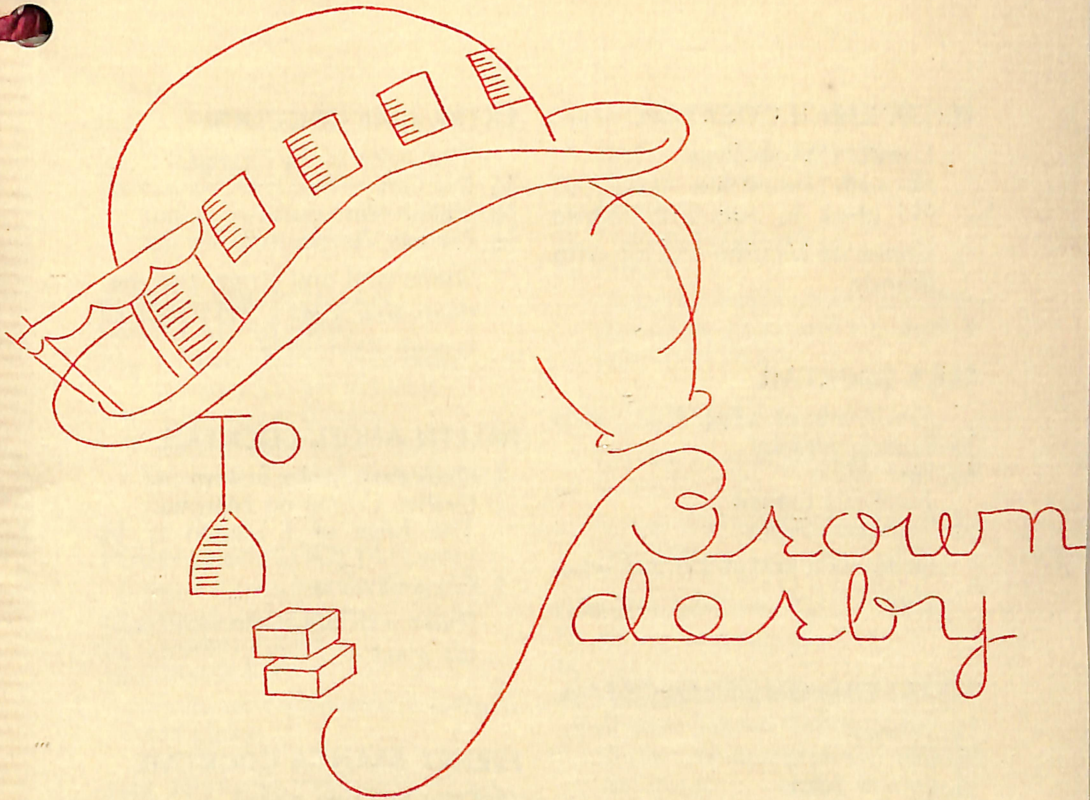
1 Teaspoonful of Powdered Sugar
The White of 1 Egg
The Juice of ¼ Lemon
¼ Creme Yvette
¾ Dry Gin

Shake well and strain into medium size glass.

EARTHQUAKE COCKTAIL

⅓ Gin
⅓ Scotch Whisky
⅓ Absinthe

Shake well and strain into cocktail glass.



BROWN DERBY COCKTAIL

½ Whisky
¼ Grapefruit Juice
¼ Honey
Shake well and strain into cocktail glass.

ELISSA LANDI COCKTAIL

Use Port Wine Glass
Fill with Shaved Ice
Fill glass ¾ full with White Creme de Menthe and top with Brandy.

ELK'S COCKTAIL

The White of 1 Egg
½ Scotch Whisky
½ Port Wine
Juice of 1 Lemon
1 Teaspoon Sugar

Shake well and strain into wine glass.

"EVERYTHING BUT" COCKTAIL

¼ Whisky
¼ Gin
¼ Lemon Juice
¼ Orange Juice
1 Egg
1 Teaspoonful of Apricot Brandy
Powdered Sugar

Shake well and strain into cocktail glass.

EXTRA GIRL COCKTAIL

The Juice of ¼ Orange
⅓ Dry Gin
⅓ Italian Vermouth
⅓ French Vermouth

Shake well and strain into medium-size glass. Add slice of orange and cherry.

FALLEN ANGEL COCKTAIL

1 Dash Angostura Bitters
2 Dashes Creme de Menthe
The Juice of 1 Lemon or ½ Lime
1 Glass Dry Gin

Shake well and strain into cocktail glass.

FERNET BRANCA COCKTAIL

(for the morning after)

¼ Fernet Branca
¼ Italian Vermouth
½ Dry Gin

Shake well and strain into cocktail glass.

FIFTY-FIFTY COCKTAIL

½ Dry Gin
½ French Vermouth

Shake well and strain into cocktail glass.

FLYING SCOTCHMAN COCKTAIL (6 people)

2½ Glasses Italian Vermouth
3 Glasses Scotch Whisky
1 Tablespoon Bitters
1 Tablespoon Sugar Syrup

Shake well and strain into cocktail glass.

FOURFLUSH COCKTAIL

1 Dash Grenadine or Syrup
¼ French Vermouth
¼ Swedish Punch
½ Bacardi Rum

Shake well and strain into cocktail glass.

THE FRENCH "75" COCKTAIL

⅔ Gin
⅓ Lemon Juice
1 Spoonful Powdered Sugar

Pour into tall glass containing cracked ice and fill up with Champagne.

GARBO GARGLE COCKTAIL

1 Dash Creme de Menthe
¼ Orange Juice
¼ Grenadine
¼ French Vermouth
¼ Brandy

Shake well and strain into medium-size glass and top with a little Port Wine.

GIN COCKTAIL

4 Dashes Orange Bitters
1 Glass Dry Gin

Shake well and strain into cocktail glass.

GINGER ROGERS COCKTAIL

⅓ French Vermouth
⅓ Dry Gin
⅓ Apricot Brandy
4 Dashes Lemon Juice

Shake well and strain into cocktail glass.

GLAD EYE COCKTAIL

⅓ Peppermint
⅔ Absinthe

Shake well and strain into cocktail glass.

THE GOLDEN GATE COCKTAIL

¾ Orange Ice
¼ Gin

Place in shaker and shake, no ice.

GRAND SLAM COCKTAIL

¼ French Vermouth
¼ Italian Vermouth
½ Swedish Punch

Shake well and strain into cocktail glass.

GRAPEFRUIT COCKTAIL
(6 people)

The Juice of 1½ Lemons
2 Small spoonsful Grapefruit Jelly
4 Glasses Gin

Add ice and shake.

Variation:

Take 3½ glasses of Gin and the juice of 1½ good-sized Grapefruit. Sugar to taste, plenty of ice. Shake and serve.

GYPSY COCKTAIL

½ Italian Vermouth
½ Plymouth Gin

Shake well and strain into cocktail glass.

HARRY'S (Paris) COCKTAIL

⅓ Italian Vermouth
1 Dash Absinthe
⅔ Gin
2 Sprigs Fresh Mint

Shake well and strain into cocktail glass. Serve with stuffed Olives.

HASTY COCKTAIL

1 Dash Absinthe
4 Dashes Grenadine
⅓ French Vermouth
⅔ Nicholson's Gin

Shake well and strain into cocktail glass.

HAVANA COCKTAIL

1 Dash Lemon Juice
¼ Dry Gin
¼ Swedish Punch
½ Apricot Brandy

Shake well and strain into cocktail glass.

HAWAIIAN COCKTAIL

4 Parts Gin
2 Parts Orange Juice
1 Part Curacao (or any other of the Orange Liqueurs)
Shake well and strain into cocktail glass.

HELL COCKTAIL (6 people)

Shake 3 glasses of Cognac and 3 glasses of Green Creme de Menthe. Serve with a pinch of Red Pepper on each glass.

HEY HEY COCKTAIL

¼ Lemon Juice
¼ Kina Lillet
¼ Cointreau
¼ Brandy
Shake well and strain into cocktail glass.

HONOLULU COCKTAIL (No. 1)

1 Dash Angostura Bitters
1 Dash Orange Juice
1 Dash Pineapple Juice
1 Dash Lemon Juice
1 Glass Dry Gin
A little Powdered Sugar
Shake well and strain into cocktail glass.

HONEYMOON COCKTAIL

The Juice of ½ Lemon
3 Dashes Curacao
½ Benedictine
½ Apple Brandy
Shake well and strain into cocktail glass.

HONOLULU COCKTAIL (No. 2)

⅓ Maraschino
⅓ Gin
⅓ Benedictine
Shake well and strain into cocktail glass.

HURRICANE COCKTAIL

⅓ Johnnie Aggie Scotch Whisky
⅓ London Dry Gin
⅓ Creme de Menthe
Juice 2 Lemons
Shake well and strain into cocktail glass.

IRISH COCKTAIL

2 Dashes Absinthe
2 Dashes Curacao
1 Dash Maraschino
1 Dash Angostura Bitters
½ Glass Irish Whisky
Shake well and strain into cocktail glass. Add Olive, squeeze Orange Peel on top.

JACK DEMPSEY COCKTAIL (No. 1)

1 Dash Lemon Juice
1 Dash Syrup
¼ Bacardi Rum
¾ Dry Gin

Shake well and strain into cocktail glass.

JACK DEMPSEY COCKTAIL (No. 2)

¼ Bacardi Rum
1 Dash Lemon Juice
1 Dash Syrup
¾ Dry Gin

Shake well and strain into cocktail glass.

JEAN HARLOW COCKTAIL

½ Bacardi Rum
½ Italian Vermouth
The peel of 1 Lime or piece of Lemon

Shake well and strain into cocktail glass.

JOCKEY CLUB COCKTAIL

1 Dash Orange Bitters
1 Dash Angostura Bitters
2 Dashes Creme de Noyau
4 Dashes Lemon Juice
¾ Glass Dry Gin

Shake well and strain into cocktail glass.

JOHNNIE AGGIE COCKTAIL

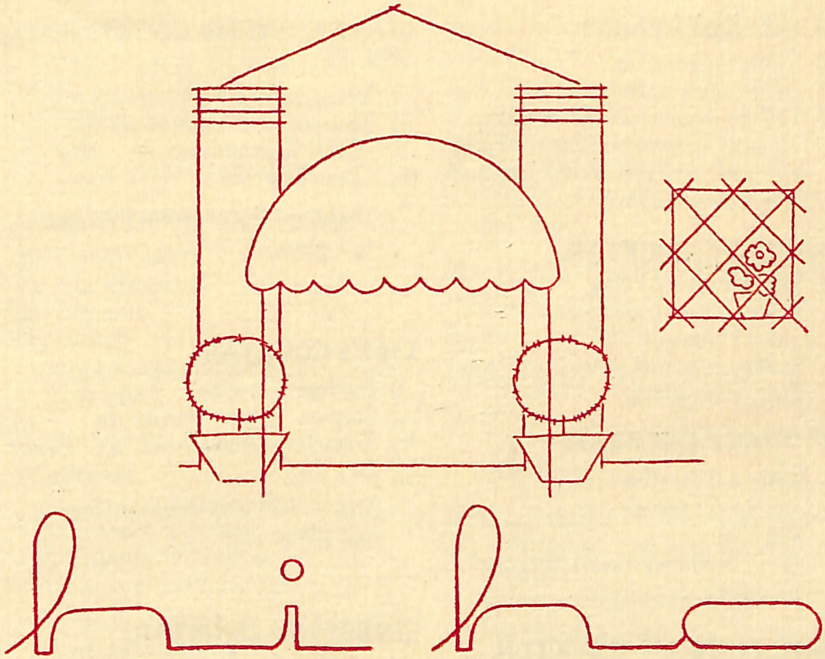
½ Italian Vermouth
½ Johnnie Aggie Scotch Whisky
3 Dashes Benedictine

Shake well and strain into cocktail glass. Squeeze Lemon Peel on top.

JOHNNY WEISMULLER COCKTAIL

⅓ Gin
⅓ Bacardi Rum
⅓ Lemon Juice
Powdered Sugar
1 Dash of Grenadine

Shake well and strain into cocktail glass.



HI HO COCKTAIL

2 Dashes Orange Bitters
⅓ Port Wine
⅔ Tom Gin

Stir well and strain into cocktail glass. Squeeze lemon peel on top.

LADIES' COCKTAIL

2 Dashes Absinthe
2 Dashes Anisette
2 Dashes Angostura Bitters
1 Glass of Canadian Club Whisky
Stir well and put small piece of Pineapple in glass.

LANDLADY COCKTAIL

The White of 1 Egg
1 Tablespoonful Grenadine
1 Glass Plymouth Gin
Shake well and strain into medium-size glass.

LEE TRACY COCKTAIL

3 Dashes Absinthe
⅓ Orange Curacao
⅔ Sloe Gin
Shake well and strain into cocktail glass.

LEAVE IT TO ME COCKTAIL (No. 1)

1 Dash Lemon Juice
¼ Apricot Brandy
¼ French Vermouth
1 Dash Grenadine
½ Plymouth Gin
Shake well and strain into cocktail glass.

LEAVE IT TO ME COCKTAIL (No. 2)

1 Teaspoonful Raspberry Syrup
1 Teaspoonful Lemon Juice
1 Dash Maraschino
¾ Glass Dry Gin
Shake well and strain into cocktail glass.

LIAR'S COCKTAIL

6 Dashes Curacao
2 Dashes Italian Vermouth
⅓ French Vermouth
⅔ Dry Gin
Shake well and strain into cocktail glass.

LINDBERGH COCKTAIL

2 Dashes Orange Juice
2 Dashes Pricota
½ Kina Lillet
½ Plymouth Gin
Shake well and serve in cocktail glass. Squeeze Lemon Peel on top.

LOS ANGELES COCKTAIL

The Juice of 1 Lemon
4 Hookers Whisky
4 Teaspoonsful Sugar
1 Egg
1 Dash Italian Vermouth

LOUD SPEAKER COCKTAIL

⅛ Lemon Juice
⅛ Cointreau
⅜ Dry Gin
⅜ Brandy

Shake well and strain into cocktail glass.

LUPE VELEZ COCKTAIL
(6 people)

3 Glasses Jamaica Rum
1½ Glasses Kummel
1½ Glasses Orange Juice
1 Dash Pimento Dram

Shake carefully and serve whilst frothing.

MAE WEST COCKTAIL

The Yolk of 1 Egg
1 Teaspoonful Powdered Sugar
1 Glass Brandy

Shake well and strain into medium-size glass. Dash of Cayenne Pepper on top.

MAIDEN'S PRAYER COCKTAIL
(No. 1)

⅛ Orange Juice
⅛ Lemon Juice
⅜ Cointreau
⅜ Dry Gin

Shake well and strain into cocktail glass.

MAIDEN'S PRAYER COCKTAIL
(No. 2)

⅓ Kina Lillet
⅓ Dry Gin
⅙ Calvados
⅙ Pricota

Shake well and strain into cocktail glass.

MARLENE DIETRICH COCKTAIL

¾ Wineglass Rye or Canadian Whisky
2 Dashes Angostura Bitters
2 Dashes Curacao

Shake well and strain into wineglass. Squeeze lemon and orange peel on top.

MARTINI (Dry) COCKTAIL

⅓ French Vermouth
⅔ Dry Gin

Shake well and strain into cocktail glass.

MALIBU COCKTAIL

⅓ Cointreau
⅓ Anisette
⅓ White Curacao

Shake well and strain into cocktail glass.

MANHATTAN COCKTAIL (No. 1)

Use small Bar Glass
2 Dashes Curacao or Maraschino
1 Poney Rye Whisky
1 Wineglass Vermouth (mixed)
3 Dashes Angostura Bitters
2 Small lumps of Ice

Shake up well, and strain into a claret glass. Put a quarter of a slice of lemon in the glass and serve. If preferred very sweet add two dashes of gum syrup.

MANHATTAN COCKTAIL (No. 2)

1 Dash Angostura Bitters
⅔ Canadian Club Whisky
⅓ Italian Vermouth

Shake well and strain into cocktail glass, with cherry.

MANHATTAN COCKTAIL DRY

¼ French Vermouth
¼ Italian Vermouth
½ Rye or Canadian Club Whisky

Stir well and strain into cocktail glass.

MARTINI (Medium) COCKTAIL

¼ French Vermouth
¼ Italian Vermouth
½ Dry Gin

Shake well and strain into cocktail glass.

MARTINI (Special) COCKTAIL (6 people)

4 Glasses of Gin
1½ Glasses Italian Vermouth
⅓ Glass Orange-Flower Water

Before shaking, add a dash of Absinthe and 1 or 2 dashes of Angostura Bitters.

MARY PICKFORD COCKTAIL

½ Bacardi Rum
½ Pineapple Juice
1 Teaspoonful Grenadine
6 Drops Maraschino

MAX BAER COCKTAIL

2 Dashes Absinthe
2 Dashes Grenadine
½ Gin
½ Calvados

Shake well and strain into cocktail glass.

MERRY WIDOW COCKTAIL

2 Dashes Absinthe
2 Dashes Angostura Bitters
2 Dashes Benedictine
½ French Vermouth
½ Dry Gin

Stir well and strain into cocktail glass. Twist lemon peel on top.

MINT COCKTAIL (6 people)

Soak a few sprigs of fresh mint for two hours in a glass and a half of White Wine. Add half a glass of Creme de Menthe, 2 glasses of Gin, and 1½ glasses of White Wine. Ice, and shake thoroughly. Serve with a sprig of mint tastefully arranged in each glass.

MINT JULEP

Put into tumbler dozen sprigs of tender mint shoots. Upon them pour one spoonful white sugar. Fill to one-third with Brandy. Fill up tumbler then with fine ice. Add dash of rum of peppermint. As the ice melts you drink. (Bourbon whisky may be substituted for brandy.)

MONKEY GLAND COCKTAIL

3 Dashes Absinthe
3 Dashes Grenadine
⅓ Orange Juice
⅔ Dry Gin

Shake well and strain into cocktail glass.

MOONSHINE COCKTAIL (6 people)

3 Glasses Gin
2 Glasses French Vermouth
1 Glass Maraschino

Before shaking add a drop of Absinthe Bitters.

MOVIE LOT COCKTAIL

⅓ Grape Juice
⅓ Swedish Punch
⅓ Dry Gin
Shake well and strain into cocktail glass.

NEW ORLEANS FIZZ

Juice of ½ Lemon
½ Tablespoon Powdered Sugar
White of 1 Egg
1 Glass Dry Gin
3 Dashes Fleur d'Orange
1 Tablespoon Sweet Cream
Long tumbler. Shake well and strain into glass. Fill with Rosa Blanca or Seltzer.

OLD-FASHIONED COCKTAIL

1 Lump Sugar
2 Dashes Angostura Bitters
1 Glass Rye or Canadian Club Whisky
Crush Sugar and Bitters together, add lump of ice, decorate with twist of lemon peel and slice of orange, using medium-size glass, and stir well. This Cocktail can be made with Brandy, Gin, Rum, etc., instead of Rye Whisky.

NIGHT CAP COCKTAIL

The Yolk of 1 Egg
⅓ Anisette
⅓ Curacao
⅓ Brandy
Shake well and strain into cocktail glass.

"OLD PAL" COCKTAIL

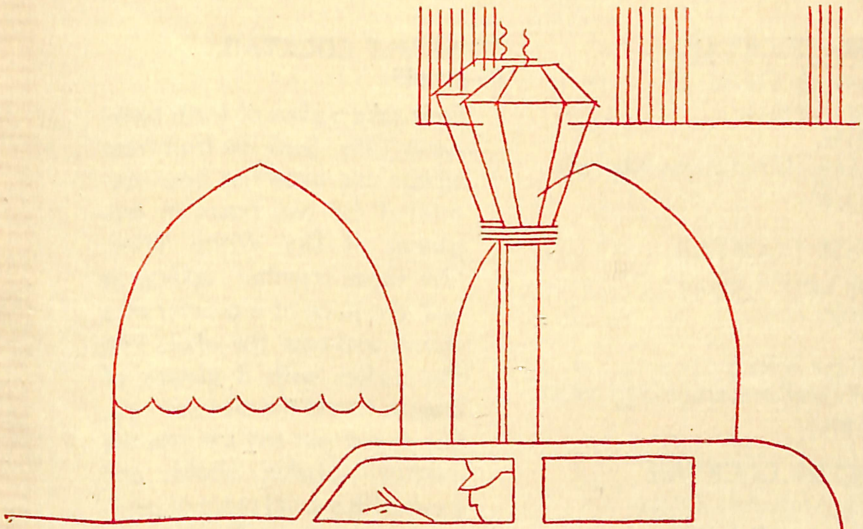
⅓ Canadian Club Whisky
⅓ French Vermouth
⅓ Campari
Shake well and strain into cocktail glass.

ORANGE BLOSSOM COCKTAIL

½ Orange Juice
½ Dry Gin
Shake well and strain into cocktail glass.

PALM SPRINGS COCKTAIL

1 Dash Angostura Bitters
1 Dash Orange Bitters
⅓ Creme de Cacao
⅓ Maraschino
⅓ French Vermouth
Shake well and strain into cocktail glass.



EMBASSY CLUB

EMBASSY COCKTAIL

¼ Brandy
¼ Cointreau
¼ Jamaica Rum
¼ Lime

PANAMA COCKTAIL

⅓ Creme de Cacao
⅓ Sweet Cream
⅓ Brandy

Shake well and strain into cocktail glass.

PARADISE COCKTAIL

1 Dash Lemon Juice
¼ Orange Juice
½ Gin
¼ Apricot Brandy

Shake well and strain into cocktail glass.

PEGU CLUB COCKTAIL

1 Dash Angostura Bitters
1 Dash Orange Bitters
1 Teaspoon Lime Juice
⅓ Curacao
⅔ Dry Gin

Shake well, strain into cocktail glass.

PLAIN VERMOUTH COCKTAIL
(6 people)

5½ Glasses French Vermouth
1 Teaspoonful Absinthe Bitters
1 Teaspoonful Maraschino

Shake very thoroughly and serve with a cherry.

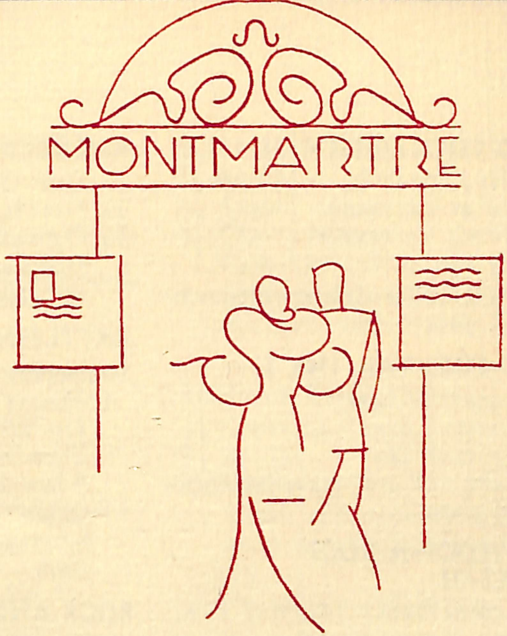
PINEAPPLE COCKTAIL
(6 people)

First take a glass of fresh pineapple juice. Soak the fruit from which this juice has been extracted for two hours in two glasses of Dry White Wine. Mix these together, adding as well the juice of a quarter of a lemon, and pour the whole into the shaker with 3 glasses of Sherry. Stand the shaker in ice, but do not put any ice into the mixture. Shake, strain, and serve with a small piece of pineapple in the glass. This is a very mild cocktail.

PLAZA PICK-ME-UP COCKTAIL

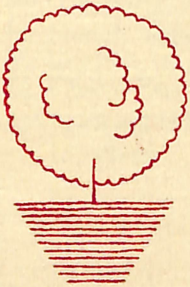
The Yolk of 1 Egg
1 Glass Brandy
1 Teaspoonful Castor Sugar

Shake well and strain into medium-size wine glass and fill balance with Ayala Champagne.



MONTMARTRE (Special)
COCKTAIL

⅔ Bacardi
⅓ Sweet Cream
Dash of Grenadine



POLO COCKTAIL (No. 1)

The Juice of ¼ or ½ Lime
⅓ Italian Vermouth
⅓ French Vermouth
⅓ Dry Gin
Shake well and strain into cocktail glass.

POLO COCKTAIL (No. 2)

⅙ Grapefruit Juice
⅙ Orange Juice
⅔ Plymouth Gin
Shake well and strain into cocktail glass.

POOP-POOP-A-DOOP COCKTAIL

⅓ Bacardi Rum
1 Dash Apricot Brandy
⅓ Swedish Punch
⅓ Dry Gin
Shake well and strain into cocktail glass.

PRAIRIE OYSTER COCKTAIL

2 Dashes Vinegar
The Yolk of 1 Egg
1 Teaspoonful Worchestershire Sauce
1 Teaspoonful Tomato Catsup
1 Dash of Pepper on top
Do not break the Yolk of Egg.

RACQUET CLUB COCKTAIL

1 Dash Orange Bitters
⅓ French Vermouth
⅔ Plymouth Gin
Shake well and strain into cocktail glass.

RATTLESNAKE COCKTAIL (6 people)

4 Glasses Rye Whisky
The Whites of 2 Eggs
1 Glass Sweetened Lemon Juice
A few dashes Absinthe
Shake very thoroughly; serve by straining it through a fine sieve.

ROCK AND RYE COCKTAIL

1 Glass Rye Whisky or Canadian Club
Dissolve 1 piece Rock Candy in it
The Juice of 1 Lemon can be added if desired.

ROLLS ROYCE COCKTAIL

1 Dash Benedictine
¼ French Vermouth
¼ Italian Vermouth
½ Dry Gin
Shake well and strain into cocktail glass.

ROSCOE TURNER COCKTAIL

⅓ Lemon Juice
⅔ Dry Gin
2 Dashes Maraschino

Shake well and strain into cocktail glass.

ROULETTE COCKTAIL

¼ Swedish Punch
¼ Bacardi Rum
½ Calvados

Shake well and strain into cocktail glass.

ROYAL COCKTAIL (No. 1)

The Juice of ½ Lemon
½ Tablespoonful Powdered Sugar
1 Egg
1 Glass Dry Gin

Shake well and strain into medium-size glass.

ROYAL COCKTAIL (No. 2)

⅓ French Vermouth
⅓ Dry Gin
⅓ Cherry Brandy

Stir well and strain into cocktail glass.

ROYAL COCKTAIL (No. 3)

⅓ Gin
⅓ French Vermouth
⅓ Cherry Brandy
1 Dash Maraschino

Shake well and strain into cocktail glass, with cherry.

RUSSIAN COCKTAIL

⅓ Creme de Cacao
⅓ Dry Gin
⅓ Vodka

Shake well, strain into cocktail glass, and tossitoff quickski.

RYE WHISKY COCKTAIL

1 Dash Angostura Bitters
4 Dashes Syrup
1 Glass Rye or Canadian Club Whisky

Stir well and strain into cocktail glass. Add 1 cherry.

SANTA BARBARA COCKTAIL

¼ Fresh Cream
¼ Creme de Cacao
½ Vodka

Shake well and strain into cocktail glass.

SAN DIEGO COCKTAIL

1 Dash Angostura Bitters
3 Dashes Curacao
½ Caperitif
½ Canadian Club Whisky
Stir well and strain into cocktail glass. Lemon peel on top.

SAN FRANCISCO BUCK COCKTAIL

1 Lump of Ice
1 Glass Dry Gin
The Juice of ½ Lemon
1 Split of Ginger Ale
Use long tumbler.

SATAN'S WHISKERS COCKTAIL (Straight)

Of Italian Vermouth, French Vermouth, Gin and Orange Juice, two parts of each; of Grand Marnier 1 part; Orange Bitters a dash. Shake well and strain into cocktail glass.

SATAN'S WHISKERS (Curled) COCKTAIL

Substitute the same quantity of Orange Curacao for the Grand Marnier in the preceding. Shake well and strain into cocktail glass.

SAZERAC COCKTAIL

1 Lump of Sugar
1 Dash Angostura or Peychana Bitters
1 Glass Rye or Canadian Club Whisky
Stir well and strain into another glass that has been cooled. Add 1 dash Absinthe and squeeze lemon peel on top.

SHANGHAI COCKTAIL

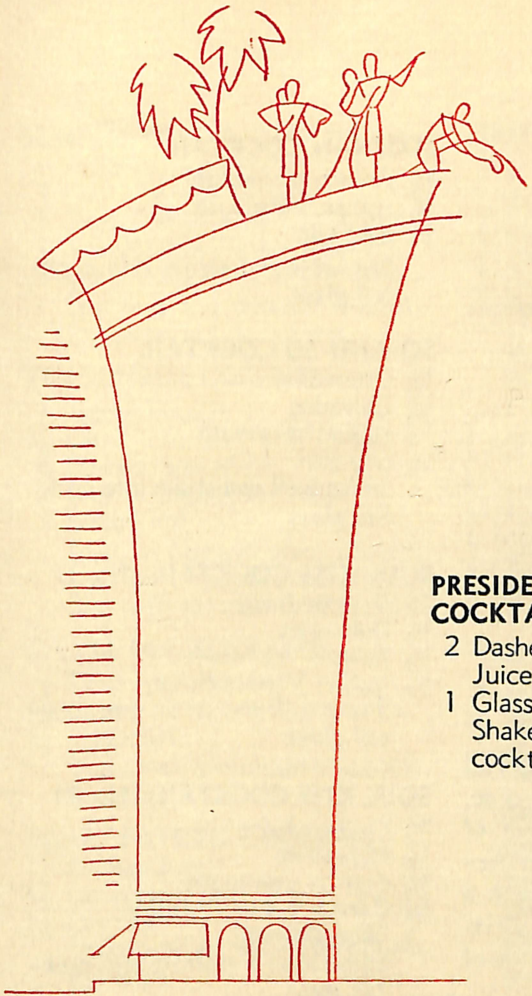
2 Dashes Grenadine
⅜ Lemon Juice
⅛ Anisette
½ Jamaica Rum
Shake well and strain into cocktail glass.

SHERRY COCKTAIL

4 Dashes Orange Bitters
4 Dashes French Vermouth
1 Glass Sherry
Stir well and strain into cocktail glass

SIDECAR COCKTAIL

¼ Lemon Juice
¼ Cointreau
½ Brandy
Shake well and strain into cocktail glass.



PRESIDENT ROOSEVELT COCKTAIL

2 Dashes Grenadine
Juice of ¼ Orange
1 Glass Bacardi Rum
Shake well and strain into cocktail glass.

ROOSEVELT

SILVER COCKTAIL

2 Dashes Maraschino
2 Dashes Orange Bitters
½ French Vermouth
½ Dry Gin

Shake well and strain into cocktail glass.

SINGAPORE GIN SLING

Juice ¼ Lemon
¼ Dry Gin
2 Dashes Cherry Brandy

Shake well and strain into a medium glass. Fill with Roca Blanca water. Add one lump ice.

SCHNOZZLE DURANTE COCKTAIL (6 people)

In a shaker filled with cracked ice place a spoonful of Curacao, 2 glasses of Gin, 2 glasses of Sherry, 2 glasses of French Vermouth. Stir thoroughly with a spoon, shake, strain, and serve. Add an olive and two dashes of Absinthe to each glass.

SLOE GIN COCKTAIL

¼ French Vermouth
¼ Italian Vermouth
½ Sloe Gin

Stir well and strain into cocktail glass.

SO-AND-SO COCKTAIL

⅙ Grenadine
⅙ Calvados
⅓ Italian Vermouth
⅓ Dry Gin

Shake well and strain into cocktail glass.

SOUL KISS COCKTAIL (No. 1)

⅙ Orange Juice
⅙ Dubonnet
⅓ French Vermouth
⅓ Italian Vermouth

Shake well and strain into cocktail glass.

SOUL KISS COCKTAIL (No. 2)

⅙ Orange Juice
⅙ Dubonnet
⅓ French Vermouth
⅓ Canadian Club Whisky
1 Slice Orange

Shake well and strain into cocktail glass.

SUDDEN DEATH COCKTAIL

Juice of ¼ Lemon
1 Dash Jamaica Ginger
1 Teaspoonful Rock Candy Syrup
1 Teaspoonful Ginger Brandy
1 Glass Canadian Club Whisky

Stir well and strain into cocktail glass, but do not ice.

THE SUNRISE COCKTAIL

1 Jigger Tequila
½ Lime, squeezed, insert peel
6 Dashes Grenadine
2 Dashes Creme de Cassis
2 Lumps Ice

Serve in highball glass filled to brim with Roca Blanca water or fizz with seltzer. Stir slightly.

SYLVIA DEE COCKTAIL

1 Dash Absinthe
½ Brandy
½ Dubonnet

Shake well and strain into cocktail glass.

SWEET PATOTIE COCKTAIL

¼ Orange Juice
¼ Cointreau
½ Dry Gin

Shake well and strain into cocktail glass.

TEMPTATION COCKTAIL

1 Piece Orange Peel
1 Piece Lemon Peel
2 Dashes Dubonnet
2 Dashes Absinthe
2 Dashes Curacao
1 Glass Canadian Club Whisky

Shake well and strain into cocktail glass.

T.N.T. COCKTAIL

½ Canadian Club Whisky
½ Absinthe

Shake well and strain into cocktail glass.

TOM AND JERRY COCKTAIL

1 Egg
½ Glass Jamaica Rum
1 Tablespoonful Powdered Sugar
½ Glass Brandy

Beat up yolk and white of egg separately. Then mix the yolk and white together. Use stem glass or china mug, adding the spirits, then fill with boiling water, grating nutmeg on top.

TWIN SIX COCKTAIL

1 Dash Grenadine
4 Dashes Orange Juice
White of 1 Egg
¼ Italian Vermouth
¾ Dry Gin
Shake well and strain into medium-size glass.

VALENCIA COCKTAIL (No. 2)

4 Dashes Orange Bitters
⅓ Orange Juice
⅔ Apricot Brandy
Shake well, strain into medium-size glass, and fill with Champagne.

VAN GORDER COCKTAIL

1 Dash Absinthe
⅓ Curacao
⅔ Sloe Gin
Shake well and strain into cocktail glass.

VALENCIA COCKTAIL (No. 1)

4 Dashes Orange Bitters
⅓ Orange Juice
⅔ Apricot Brandy
Shake well and strain into cocktail glass.

VERMOUTH COCKTAIL

1 Glass Italian or French Vermouth
4 Dashes Orange or 1 dash Angostura Bitters
Stir well and strain into cocktail glass.

VERMOUTH AND CURACAO COCKTAIL

1 Glass French Vermouth
½ Liqueur Glass Curacao
Use medium-size glass and fill with soda water.

WEDDING BELLE COCKTAIL

⅙ Orange Juice
⅙ Cherry Brandy
⅓ Dry Gin
⅓ Dubonnet
Shake well and strain into cocktail glass.

WELCOME STRANGER COCKTAIL

⅙ Grenadine
⅙ Lemon Juice
⅙ Orange Juice
⅙ Gin
⅙ Cederlund's Punch
⅙ Brandy
Shake well and strain into cocktail glass.

WHIP COCKTAIL

1 Dash Absinthe
3 Dashes Curacao
¼ French Vermouth
¼ Italian Vermouth
½ Brandy
Shake well and strain into cocktail glass.

WHISKY COCKTAIL

1 Dash Angostura Bitters
4 Dashes Syrup
1 Glass Canadian Club Whisky
Stir well and strain into cocktail glass. Add a cherry.

WHISKY SPECIAL COCKTAIL (6 people)

3 Glasses Whisky
2 Glasses French Vermouth
½ Glass Orange Juice
Pour into the shaker and shake, adding a little nutmeg. Serve with an olive. This is a very dry cocktail.

WHISPER COCKTAIL (6 people)

2 Glasses Whisky
2 Glasses French Vermouth
2 Glasses Italian Vermouth
Pour into shaker half full of cracked ice. Shake well and serve.

WILD WEST COCKTAIL

1 Dash Lemon Juice
¼ Bacardi Rum
¾ East India Punch
Shake well and strain into cocktail glass.

WILL ROGERS COCKTAIL

¼ Orange Juice
¼ French Vermouth
½ Plymouth Gin
4 Dashes Curacao
Shake well and strain into cocktail glass.

WILSHIRE BOULEVARD COCKTAIL

⅓ Creme de Cacao
⅓ Apricot Brandy
⅓ Sweet Cream
Use liqueur glass and pour carefully, so that ingredients do not mix.

WHIZ-BANG COCKTAIL

2 Dashes Absinthe
2 Dashes Grenadine
2 Dashes Orange Bitters
⅓ French Vermouth
⅔ Scotch Whisky
Shake well and strain into cocktail glass.

YALE COCKTAIL

3 Dashes Orange Bitters
1 Dash Angostura Bitters
1 Glass Dry Gin

Shake well and strain into a small glass. Add a little syphon and squeeze lemon peel on top.

YELLOW RATTLER COCKTAIL

¼ Orange Juice
¼ French Vermouth
¼ Italian Vermouth
¼ Dry Gin

Shake well and strain into cocktail glass, and serve with small crushed pickled onion.

ZANZIBAR COCKTAIL
(6 people)

The Juice of 1½ Lemons
1 Glass Gin
3 Glasses French Vermouth
1 or 2 dessert spoonsful Sugar Syrup

If desired, 1 spoonful Orange Bitters. Shake well and serve with a piece of lemon rind.

ZAZARAC COCKTAIL

⅙ Bacardi Rum
⅙ Anisette
⅙ Gomme Syrup
⅓ Canadian Club Whisky
1 Dash Angostura Bitters
1 Dash Orange Bitters
3 Dashes Absinthe

Shake well and strain into cocktail glass. Squeeze lemon peel on top.

XYZ COCKTAIL

¼ Lemon Juice
¼ Cointreau
½ Bacardi Rum

Shake well and strain into cocktail glass.

food and wine combinations

CHART FOR

Types of wine and . . . .

	TYPE OF WINE IN GASTRONOMIC SEQUENCE	SOME BETTER-KNOWN VINTAGES	GOOD RECENT YEARS
DRY	DRY WHITE BURGUNDY	Chablis Pouilly Meursault Charmes	1906 1911 1915 1923 1926 1928
	ALSATIAN WINES	Riquewihr Traminer	1924 1928
DEMI-SEC	DEMI-SEC WHITE BURGUNDY	Montrachet Puligny Goutte d'Or	1906 1911 1916 1923 1928
	LIGHT WHITE BORDEAUX	Graves, and the less liquorous Sauternes and Barsac	1904 1908 1914 1919 1923

GOURMETS

when and how to serve them

HARMONIOUS DISHES	SERVING TEMPER-ATURE	TYPE OF GLASS	CHARACTERISTICS
Oysters and Clams, Lobsters and Shell fish Grilled or Cold Trout, Sole, Salmon, and other fish simple prepared or grilled. Eggs, Cold Ham, Galantine, Shrimps.	COLD CAVE TEMPER-ATURE	Medium tulip or spheroid with stem	Crystal clear and pale yellow ... dry, slightly acid, with exquisite bouquet.
	VERY COLD	Long stem pale green	Very dry, fruity and aromatic. Often lacks body.
Sweetbreads . . . Paté de Foie Gras . . . Vol auVent, Patties. Lobster Newburg, Sole Normandie and other fish dishes with a seasoned sauce. . . . Chicken with rice, Sauté, Marengo . . . Ham with Madére Sauce.	COLD CAVE TEMPER-ATURE	Large tulip or spheroid	Transparent, pale lemon gold in color. Rich, savorous and fragrant . . .
	SLIGHTLY ICED	Large tulip or spheroid	Subtle, unctuous, half-dry, perfumed wines. Light amber in color. Best when 10 or 15 years old.

CHART FOR

Types of wine and . . . .

	TYPE OF WINE IN GASTRONOMIC SEQUENCE	SOME BETTER-KNOWN VINTAGES	GOOD RECENT YEARS
LIGHT REDS	RED BORDEAUX (CLARET)	CHATEAUX:	1900
		Lafite	1904
		Latour	1911
		Haut-Brion	1914
		Ausone	1920
		Léoville-Barton	1924
		Ducru-Beaucaillou	1928
		Rauzan-ségla	
	COTES DU RHONE	Chateauneuf-du-Pape	1923
		Hermitage	1926
			1928
HEAVY REDS	RED BURGUNDY	Clos Vougeot	1904
		Chambertin	1911
		Romanée-Conti	1915
		Richebourg	1923
		Corton	1926
		Hospices deBeaune	1928
		Volnay	

GOURMETS

when and how to serve them

HARMONIOUS DISHES	SERVING TEMPERATURE	TYPE OF GLASS	CHARACTERISTICS
ROAST: Duck, quail, chicken, pheasant, pigeon and turkey . . . VEAL: Roast, chops, cutlet, liver . . . LAMB: Chops, cutlets, saddle, roast leg . . . SMALL GAME: Lark, grouse, partridge. NUTS, and above all: CHEESE.	FULL ROOM TEMPERATURE	Very Large tulip or spheroid	Glorious red-brown in color . . . suave, delicately perfumed . . . Full, exquisite body . . . yetrarely heady, it ages best of all wines. Old bottles should be decanted and briefly exposed to the air.
	ROOM TEMPERATURE	Very large tulip or spheroid	Eloquent, sun - soaked wine, the color of purple sunsets. Heady and voluptuous.
BEEF: Roast, steak, ragout, a la mode . . . MUTTON: Chops or roast . . . Wild duck, Goose, Rabbit, Hare, Venison, Wild Game, Snails and Cheese!!	ROOM TEMPERATURE OR SLIGHTLY LOWER	Largest of all Tulip or spheroid	Deep, fruity crimson in color. A robust, opulent, melodious wine, with heavy arom and full body. Heady and warming. Excellent when aged 10 to 15 years.

CHART FOR

Types of wine and . . . .

	TYPE OF WINE IN GASTRONOMIC SEQUENCE	SOME BETTER-KNOWN VINTAGES	GOOD RECENT YEARS
DESSERT WINES	HEAVY WHITE BORDEAUX	CHATEAUX: Yquem, Climens, Guiraud, Vigneau	1900, 1901, 1904, 1908, 1921, 1924
	VOUVRAY ANJOU (WHITE)	Chateau Moncontour, Coulée-de-Serrant, Quarts-de-Chaume	1917, 1921, 1924
	CHAMPAGNE	Roederer, Pol Roger, Cliquot, Pommery, Heidsieck	1904, 1906, 1911, 1915, 1919, 1923

GOURMETS

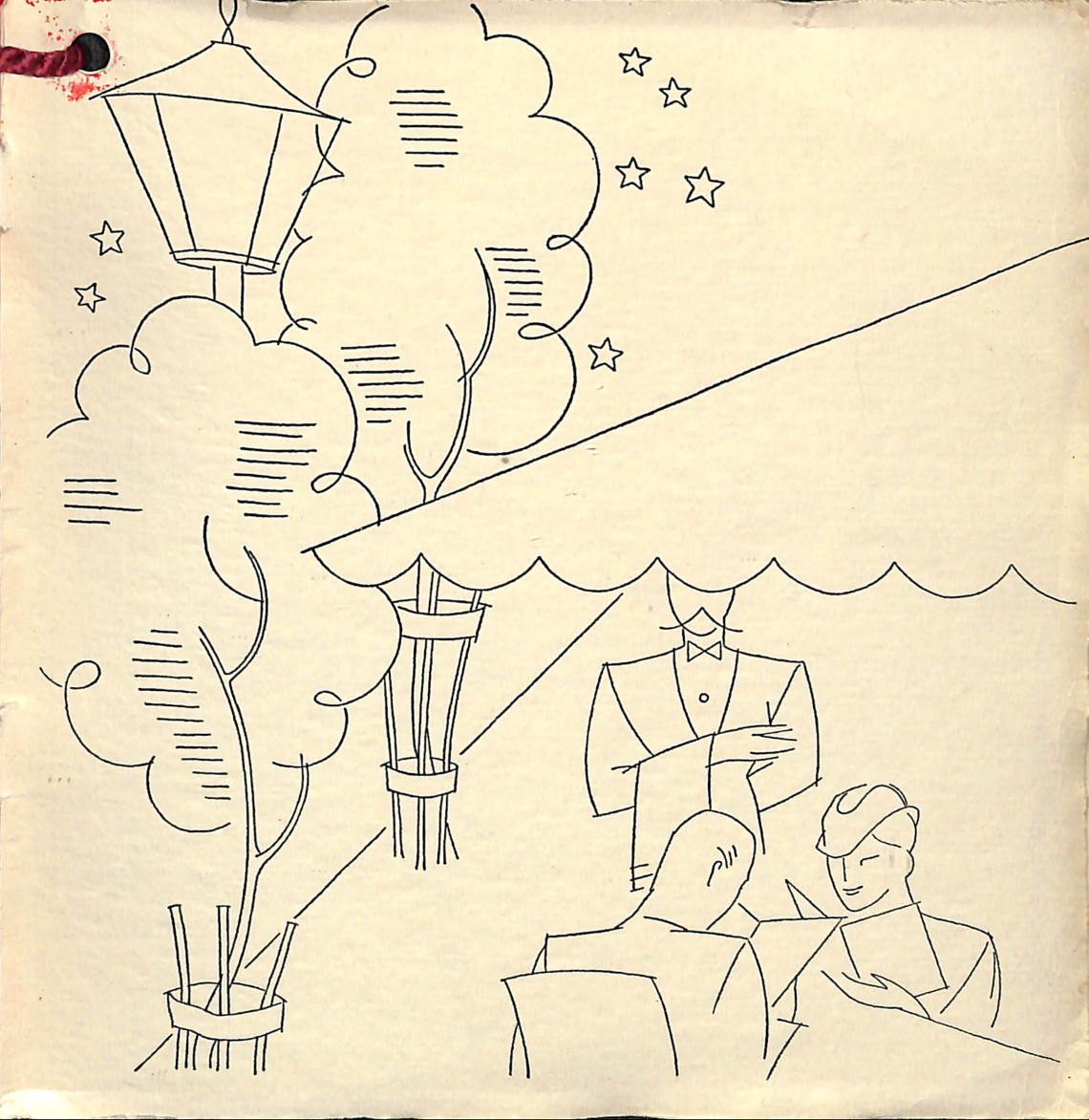
when and how to serve them

HARMONIOUS DISHES	SERVING TEMPER-ATURE	TYPE OF GLASS	CHARACTERISTICS
Poularde-sauce supreme, Lobster a l'Armoricaine Bouillabaisse Sweetbreads, and DESSERTS: Fruits, ices, pastries . . . puddings, crepes.	ICED	Large tulip or spheroid	Rich, golden, lanquorous, liquorous wines. A delight to initiates and epicures alike . . .
	COLD CAVE TEMPER-ATURE	Large tulip or spheroid	Clear, amber wines, with a faint natural sparkle and a gorgeous, seductive aroma. Poor travelers. Do not ice.
For: Festivity, Toasts and After-Dinner Speeches. Weddings and Divorces.	WELL ICED	Coupe, flute or tulip.	Gay, pale, sparkling wine of varied degrees of dryness, from doux to brout. The world's standard for festivity.

THE MORNING AFTER

(Effective in Order named)
(Don't Mix)

1. **Tequila Sunrise.**
2. **Good Old Pilsener (Urquel preferred).**
   It cools the pipes.
3. **Clam Broth (Hot) two bowls. Rectifies the stomach.**
4. **Pick-Me-Up. Dash absinthe.**
   Helpful to some.
5. **Gin Fizz (Silver or New Orleans).**
6. **Tomato Juice.**
   Only if others are not available.



BUZZA–CARDOZO
HOLLYWOOD
B 650